

## Lunch Menu

### Starters

Side Idaho Fries – 8,14  
Black Truffle Fries – 14, 24  
Side House Made Chips – 5  
Shrimp Cocktail –8 Each

### Salads

#### Haystack

Local Mixed Greens, Tomato, Herbed Red Wine Vinaigrette - 13

#### Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette –  
19

#### Burrata

Burrata, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged  
Balsamic - 20

#### \* Steak Salad

8oz. Sliced Steak, Grilled Medium, Field Greens, House Made Blue Cheese Dressing, Mix Olives  
& Almonds, Cucumber, Blue Cheese Crumbles – 28

#### \*Seared Shrimp Salad

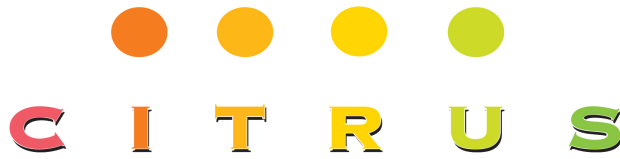
(2) U- 6 Shrimp Marinated in Calabrian Peppers & Lemon, Field Greens, Cucumber, Sliced  
Cherry Tomatoes, Red Onion, Cherry Pepper Vinaigrette –24

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuuity may be added to large parties.

**We Apply a Supplemental Fee to all Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for  
foodborne illness, especially if you have certain medical conditions\*



## Sandwiches

### Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 18

### Ham & Cheese

Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

### Turkey Sandwich

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese - 18

### \*Smoked\* Salmon Tartine

\*Smoked\* Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 20

### \*Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 19

### Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Sliced Bleu Cheese, Grilled Ciabatta, Herbed Aioli, Chips – 19

## Pasta

### Risotto

#### Choice of

Citrus, Roasted Garlic, or Parmesan Risotto -15

Protein Add Ons

Skirt Steak – 13

Chicken – 9

Shrimp – 9

### Bolognese

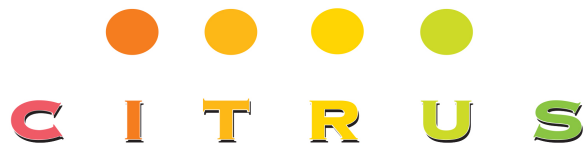
Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta--2

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## LATE LUNCH

**Served 1:30-3:00 Monday-Saturday**

### **Shrimp Cocktail**

Served with Homemade Cocktail Sauce -8 each

### **Haystack**

Osceola Organic Field Greens with Red Wine Vinaigrette – 12

### **Spicy Moroccan Hummus**

Homemade Hummus, Spicy Calabrian Chili Paste, Almonds, Minced Olives, Olive Oil, Feta, Chips -  
16

### **Tuna Salad**

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette –  
18

### **Caprese Salad**

Mozzarella, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged  
Balsamic - 20

### **\*Smoked\* Salmon Tartine**

\*Smoked\* Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens,  
Herbed Red Wine Vinaigrette – 20

### **Turkey Sandwich**

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese - 18

### **Tuna Salad Sandwich**

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 17

### **Ham & Cheese**

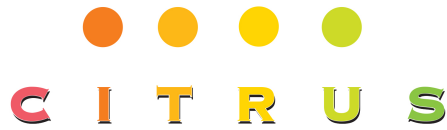
Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## DINNER MENU

### STARTERS

#### Idaho French Fries

Idaho Potato French Fries, Skin On, with Sea Salt – 8, 14

With Italian Black Truffle Butter – 14, 24

#### Mediterranean Olives

Mixed Olives, Lemon Peel, Red Pepper Flakes, Salted Almonds, Olive Oil -16

#### Spicy Moroccan Hummus

House Made Hummus, Spicy Calabrian Chili Paste, Almonds, Minced Olives, Olive Oil, Feta, Warm Bread  
Loaf –18

#### Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,  
Herbed Goat Cheese - 20

#### \*Jumbo Shrimp Cocktail

U-6 Shrimp, House Made Cocktail Sauce – 8 Each Shrimp

#### Beet Appetizer

Baby Organic Red & Yellow Beets, Herbed Goat Cheese, Herbed Red Wine Vinaigrette, Almonds – 18

#### Burrata

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt  
–22

#### Loaf of Warm Bread – 5

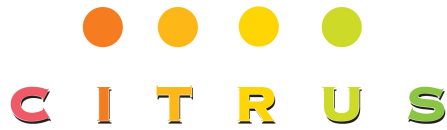
If You Would Like to Show the Chefs Your Appreciation,  
Buy the Chefs A Shift Cocktail - 25 Tax Free

#### MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Debit and Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## **SALADS**

### **Haystack**

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette - 13

### **Burrata**

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt  
-22

### **Haricot Vert Salad**

French Green Beans, Local Baby Heirloom Tomatoes, Gorgonzola tossed in a Red Wine Vinaigrette – 17

### **Endive**

Endive, ½ Poached Pear, Bleu Cheese Crumbles, Sherry-Dijon Vinaigrette -17

### **Iceberg Wedge Salad**

Iceberg Wedge, Homemade Green Goddess Dressing, Red Onion, Local Baby Tomato -15

**Inquire About Adding Protein to Your Dish**

## **PASTA**

### **Risotto**

Choice of:

Truffle, Citrus, Roasted Garlic, or Parmesan -35

**Inquire About Adding Protein to Your Dish**

### **Truffle Tagliolini**

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

### **Spinach Tagliolini**

Cipriani Spinach Infused Tagliolini, Roasted Garlic Butter, Fresh Spinach, Fresh Parmesan –36

### **Bolognese**

Ground Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta—33

### **Hot Italian Sausage Pasta**

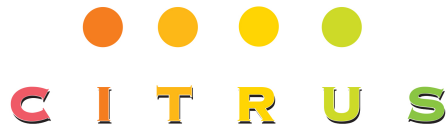
Rigatoni, Broccoli Pesto, White Beans, Hot Italian Sausage -32

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Debit and Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## FROM THE SEA

### **\*Norwegian Salmon**

Grilled Norwegian Salmon, Mustard Glaze, Butternut Squash Puree, Feta, Pomegranate Seed, Dill Cream— 44

### **\*U6 Prawns**

Spicy Calabrian Pepper & Lemon Marinaded Prawns Over Lemon Scented Capellini, Cherry Tomatoes, Lemon- Thyme Vinaigrette -42

### **\*Fresh Snapper**

Lemon Scented Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

## FROM THE LAND

### **\*8oz Filet Mignon**

8oz Filet Mignon, Creamy Potato Puree, Spring Peas, Finished with a Sauce Robert & Dab of Garlic Butter -55

### **\*Pork Ribeye Chop**

Grilled Boneless Pork Ribeye Chop, Spicy Peppernada, Parmesan Grits -42

### **\*Airline Chicken Breast**

Oven Roasted Airline Chicken Breast, Cherry Pepper, Sweet Corn & Bacon Risotto -39

### **\*8oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -24

### **Grilled Ribeye Steak**

15oz Ribeye, Dallop of Herb Truffle Butter, Potato Puree, French Green Beans -65

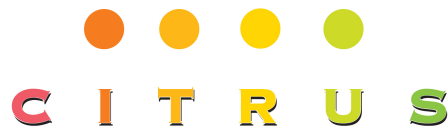
**SIDES** - Creamy Potato Puree, Haricot Vert, Broccolini – 7

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Debit and Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## SUNDAY DINNER

### STARTERS

#### **Idaho French Fries**

Idaho Potato French Fries, Skin On, with Sea Salt – 8, 14  
With Italian Black Truffle Butter – 12, 23

#### **Exotic Mushrooms**

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,  
Herbed Goat Cheese - 20

#### **\*Jumbo Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 8 Each Shrimp

#### **Loaf of Warm Bread – 5**

### SALADS

#### **Haystack**

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette - 13

#### **Burrata**

Sliced Tomatoes, Arugula, House Made Pesto, Almonds, Reduced Balsamic Vinegar, Olive Oil, Sea Salt  
–22

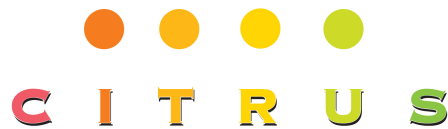
**If You Would Like to Show the Chefs Your Appreciation,  
Buy the Chefs A Shift Cocktail - 25 (Tax Free)**

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Debit and Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*



## **PASTA**

### **Risotto**

Choice of:

Truffle, Citrus, Roasted Garlic, or Parmesan -35

**Inquire About Adding Protein to Your Dish**

### **Truffle Tagliolini**

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

### **Bolognese**

Ground Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta—33

## **FROM THE SEA**

### **\*Norwegian Salmon**

Grilled Norwegian Salmon, Mustard Glaze, Butternut Squash Puree, Feta, Pomegranate Seed,  
Dill Cream— 44

### **\*Fresh Snapper**

Lemon Scented Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

## **FROM THE LAND**

### **\*8oz Filet Mignon**

8oz Filet Mignon, Creamy Potato Puree, Spring Peas, Finished with a Sauce Robert,  
Dab of Garlic Butter -55

### **\*Airline Chicken Breast**

Oven Roasted Airline Chicken Breast, Sweet Corn & Bacon Risotto -39

### **\*8oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -24

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity may be added to large parties.

**We Apply a Supplemental Fee to all Debit and Credit Card Transactions**

\*Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions\*